

BRUNCH

BAR LOUIS AT THE HOTEL FAUCHÈRE

- CLASSIC FRENCH TOAST, crème chantilly, fresh berries, pecans 15
- FRENCH OMELETTE, wild mushroom crema, fine herbs 17
- SOFT SCRAMBLED EGGS, serrano ham, hash browns, sourdough toast 16
- EGGS BENEDICT, smoked pork loin, hollandaise, english muffin, perrochet potatoes 16
- EGGS NORVÉGIENNE, poached eggs, smoked samaki salmon, bearnaise,
English muffin, Perrochet potatoes 17
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- TROUT DIP, samaki trout, apple, smoked trout roe, mini toast 12
- OYSTERS FAUCHERE, scotch bonnet mignonette, american cocktail sauce, lemon
6 for 18 12 for 32 18 for 45
- BOSTON BIBB, watermelon radish, avocado “ranch”, espelette crouton 12
- SUSHI PIZZA, ahi tuna, tobiko mayo, flying fish roe, tempura rice crust, scallion 19
- SHRIMP & GRITS, gulf shrimp, castle valley mill grits, achiote, Tasso ham,
sunny up egg, sesame 18
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- BOUDIN BLANC, dijonnaise, brioche bun, pickled mirepoix 16
- CAULIFLOWER FRIED FARRO, hon shimeji mushrooms, bok choy, farm egg 19
- STEAK FRITES, new york strip, greens salad, bearnaise, frites 29
- CROQUE MONSIEUR, bistro ham, gruyere cheese, bechamel, frites 15
add: farm egg +2
- LOUIS BURGER, cabot cheddar, nodine’s bacon, duck egg, house frites 18
- TURKEY BURGER, heritage turkey, special sauce, american cheese, dill pickles, frites
double 16 / single 13
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- PERROCHET POTATOES 6
- MALANGA CHIPS 8
- BASKET OF FRITES 8 add: truffle +2

20% gratuity will be added to parties of 6 or more.

Raw or undercooked meat, poultry, fish or eggs may cause food borne illness.

While we offer products made without gluten, please understand our kitchen is not gluten free.

4.20.19